2: Thompson E-5 (1933-1934)1940 OQ6 Lau OQ6
Kambara

621 133 172 Northwest of Undu a few small, low house mounds, bordered by oval-shaped rings of stones, mark the site of old Undu, occupied, according to the natives, at the time of the measles epidemic (1875). The fortress of Thaukenaloa (p. 219) is situated on the edge of the limestone plateau southwest of Undu at an altitude of about 80 meters. Vakawangga (p. 220), a hamlet site, is located in a pocket in the limestone cliffs about 40 meters above old Undu. The Nambewa fortress is on the precipice north of the village.

WANGAVA*

133 621 The uninhabited island of Wangava lies about 3 miles northeast of Kambara. The passage between the two islands, called Ai Vuthuninggase, is considered the roughest in Lau. Wangava is a forested, basin-shaped mass of limestone 3.3 miles in length, 1 mile wide, and 106.7 meters in altitude at the highest point. It is surrounded by a fringing reef.

In the center of the island is a brackish lake, called Sauvanaroa, 0.75 mile wide. The lake rises and falls with the tide. The lake is used by the natives for sea turtle breeding (p. 141). Fertile soil in the interior basin is used for manioc, sweet potato, banana, papaya and maize gardens by the Naivotavota clan of Nggalinggali village on Kambara. However, only a small part of the arable land, which extends over most of the northeast end of the island, is cultivated. Part of it is planted with coconuts, but most of it is forested. Next to garden crops, the main resources of the island are hardwoods, especially greenheart, *mbau*, and ebony. A coarse quality of pandanus grows on [136] Wangava. Fish and shellfish abound, and the *kekewa*, a highly valued shellfish which flourishes in the Wangava lake, is found nowhere else in Lau.

[173] A few aged natives of Namuka say they were born on Wangava before the island was deserted. Informants believe the last village was abandoned between the coming of Christianity (about the middle of the nineteenth century) and the English flag (1874), because of illness caused perhaps by contaminated water, perhaps by evil spirits or sorcery.

The village site last occupied on Wangava is Ndaitukavondo on the sandy flat at Savena, the northeastern point of the island. Here are house sites and a Christian cemetery with about 16 graves. Eight temporary shelters at Ndaitukavondo accommodate gardeners and canoe travelers passing along the canoe route from Kambara to Namuka or Komo. The inhabitants of Wangava moved to Ndaitukavondo from Nambukua (p. 221), a village site on the ridge about 30 meters above, where many stone-flanked house foundations may be seen. Nambukua is said to have been the first Christian village on Wangava.

Two hamlet sites, Toyovu and Nawarowaro (p. 220), are located in the garden lands at the northeast end of the island, and another hamlet site,

2: Thompson E-5 (1933-1934)1940 OQ6 Lau OQ6
Kambara

Concerning food gathering in the past, Moto, an old man of the Matasoata clan in Undu, gave the following information:

When I was a boy we always gathered our food. Men, women, and children gathered fruits and nuts, and the women and children gathered leaves. Our everyday food was the *tangiri* nut. It grows on a vine in the bush. The black, shelled nuts were roasted and eaten right in the bush. If we had some nuts left after satisfying our appetites, we took them home in a basket of coconut leaves and sank the basket into salt water to make fermented food (*mandrai*), as we do now with manioc or breadfruit.

When I was a boy about the size of Nggauna [who was fifteen] we had no real garden land on Kambara. Where the gardens are on Ndelaioloi near Tokalau, trees were growing, mainly the Tahitian chestnut and the *ndava*. We had no manioc except *manioka ni India*, which was poisonous, and the poison had to be extracted before it could be eaten. We had the white and red sweet potato; the brownish ones came later. When I was a boy we did not have as many sweet potatoes as we have today. We planted very small patches only, usually among the trees where the bush did not grow too thickly. Gradually the fruit trees on Ndelaioloi died away and the land was used for gardens. We had no real yams, only the sweet yam (*kuvui*) and the *kaile* and a very few wild yam (*tchivoli*). We planted wild yam and *kaile* only in the bush where we found them growing wild. We did not need to search for wild yam because we knew where they grew and also knew to whom they belonged. Sometimes we planted from three to four sweet yam plants together. We dug no real holes and never made mounds as we do today.

Fishing

The waters surrounding the islands of Lau are rich in fish. On clear days, as one passes by canoe over the colorful lagoons, large schools can be seen moving over the white bottom and slowly drawing around the coral limestone formations, which stretch under the water like colored hills and valleys.

Fishing techniques differ on the various islands, due to the character of the coast, the lagoon, and the reef; to the depth and clearness of water; to the currents; and to the kind of fish prevalent in the vicinity.

Women catch most of the daily supply of fish in nets. Only when fishing becomes a sport, as in spearing, or when it is connected with a ceremony, as in communal fishing, do men participate. The master fisherman has charge of communal fishing and the fishing grounds (p. 51). There is less organized fishing today than there was in the past. Usually fishing is done by small groups, who disturb the fish so that actually fewer and smaller ones are now caught. The master fisherman of Kambara says that if the people do not ask permission before they go fishing they do not make a good catch.

Fishing with nets

Tatanga. The *tatanga* is a rectangular net not quite one fathom wide and about one fathom long. It is spread out by two sticks, 3 to 4 cm. in diameter, one attached to each short side of the net. Three to six women blacken their faces with ashes, especially the region around the eyes, as a protection from sun. Each woman takes a *tatanga* net, rolls it around two sticks, and carries it on her shoulder or in her hand. On Kambara the women use diving goggles, called *sivimarini* (submarine), which are said to have been introduced about ten years ago. The nets are unfolded on the beach. Women prefer

2: Thompson E-5 (1933-1934)1940 OQ6 Lau OQ6
Kambara

has died. A shallow hole in the sand is dug by hand, with a stick, or with a large shell. Usually nuts are transplanted at sunset. Natives say that if the planter carries someone, preferably a young boy, on his back while planting, the tree will bear more fruit. Trees on the leeward side of the island are sturdier than those on the windward side. The best harvests are gathered from trees between 10 and 60 years of age.

Good qualities in a coconut are considered by Lauans to be a thin husk and a thin shell to admit the sun, which sweetens milk and growing meat.

Ono has the reputation for having the best flavored coconuts, Lakemba for the greatest quantity of nuts. The soil of Kambara is a little too sandy for coconuts. The trees growing on Ndelaioloi are said to bring forth the largest number and the best fruit on the island. Mothe has many coconuts. On Fulanga and Ongea the trees are small and do not bear so well as on the other islands. Namuka has large groves, but many trees are unhealthy.

There are several coconut pests. *Mate ni niu* (coconut death) is caused by the purple moth (*Levuana iridescens*) and is greatly feared. The branches of the tree turn rust brown or black, drop, and the tree dies. In recent years the colonial government has sent an insect-eating fly (*Ptychomyia remota*) imported from the Malay States, to the infected islands and the pest is rapidly retreating. Coconut crabs, of which there are many on Wangava, break the nuts on the ground and eat them or leave them to spoil. On Komo, a rat is said to climb the tree and "eat" the young nuts. Some coconut trees are killed by a fern which grows in the branch fork.

Every part of the coconut tree is used. Coconut oil is indispensable. Copra is still used in limited quantities in exchange for western trade goods, especially tobacco, kerosene, and cloth. The meat is an important food for human beings, pigs, and chickens. It is the first food given to a baby. The milk is drunk and used in preparing fish and greens. The husk is used for sennit and kindling, the wood is used for fuel and is split into roof laths, the leaves are used for baskets, and the midribs of the leaflets for brooms. Whole leaves are made into mats for house walls, floor mats, and thatch. The root is used as medicine and the reticulum serves as a medicine bag. The spathes make the best torches. The branches are used in fishing, and the elastic thick middle rib, freed of its foliage, is used as a lash.

The harvest of nuts for copra is picked off the ground by women. Several nuts are carried on one arm pressed against the body and one nut is carried in the free hand of the other arm. They are placed in a row on the path or thrown into an enclosure fenced with vertically placed sticks. The nuts are split by kneeling women, the meat poked out with a stick, shell, or cane knife and put into baskets. It is then placed on boards, usually on the beach outside the grove, to dry.

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Kambara

to plant it was a waste of time and soil. Most people today plant the shoots without testing them by this method.

Bananas are harvested by men only. Usually the bunches are picked and hung from beams in the house to ripen. If wrapped in tapa to exclude light they turn yellow quickly. Sometimes a bunch is tied to a stick resting across the mouth of a hole in the ground so that the bunch hangs in the hole; then the hole is covered. The bananas ripen quickly without the skins turning yellow.

Nothing is done to fight the several banana pests. Young banana shoots are killed by a black beetle (*Cosmopolites sordidus*) which eats its way into the heart. Bats, especially the flying fox, eat bananas and many birds attack them.

Papaya

Papaya (*lewetchi, Carica papaya*) trees are found on all the islands of Lau. Wherever there is a chance clearing in the bush there are papaya trees, seeded by birds; but the fruit is small through lack of sun or exposure to wind. Papaya seeds are strewn carelessly. As the sprouts come to the surface a few stones are placed around them for protection. Within three months a tree is 2 to 3 meters high. The fruit is best during the first and second year. The main crop is ripe about November, December, and January, but papayas are eaten throughout the year. The fruit which weighs up to six pounds is picked off the tree with a stick. Papaya is not valued highly by the natives.

NON-FOOD PLANTS

Pandanus

Pandanus grows well on Kambara, and especially well on Wangava. On Fulanga it is good and plentiful. The leaves have a special softness, do not break when dry, and make fine smooth mats. Namuka has little pandanus.

Pandanus grows best in the shade and in damp soil. Usually it is found as an underbrush in coconut groves. Occasionally one sees a patch in the bush. It is planted by men or women, preferably during the rainy season. A crown shoot about 0.5 meter long is cut out of a plant and part of it is shoved into a hole dug in the ground. The first leaves are cut after one year of growth, but they are too weak and small to make good mats. The leaves are best in the third and fourth years of growth. They are cut in the dry months, about 5 or 6 cm. from the trunk. A plant that has grown so high that the leaves cannot be cut while the cutter is standing on the ground is bent.

3: Thompson E-5 (1933-1934) 1940 OQ6 Lau OQ6
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Sea paradise". I saw a twinkle in the kindly eye of the village headman, but he paid no attention to my request and began preparations to erect the pavilion on the most frequented path from the village to the shore. It was cooler, he said. I became suspicious and finally one of the native boys hesitatingly confided that the lovely spot was used as the village privy. As at Tokalau, the whole beach near a native village is usually polluted in this part of the world. Hence the government is conducting an extensive campaign for soil sanitation. Latrines have been built near every village but are as yet rarely used.

There are no mosquitoes on Kambara, but on some neighboring islands, especially Fulanga and Oneata, mosquitoes are very troublesome. During the "hurricane" months on Fulanga each village moves at night to its own wind-swept islet in the central lagoon to avoid the swarms of mosquitoes which appear on the main island. The people of Naivindamu sleep in four temporary huts which have been built on the table top of a mushroom-shaped islet not more than 50 feet in diameter.

The people of Kambara say that in olden days Kambara had many mosquitoes but Oneata had none. Moreover, the *kekeo*, a delicious shellfish now prevalent in the lake at Wangava, was not found there but grew on the Oneata reef. Once the forefather god of Oneata visited Kambara. While lying under a mosquito curtain of barkcloth at night he heard the buzzing of mosquitoes outside. "What was that beautiful music I heard last night?" he asked the god of Kambara next morning. "It was the mosquitoes," said the god of Kambara. "Give me some mosquitoes to take back to the people of Oneata that they too may hear the beautiful sound," said the god of Oneata. "I will give you the mosquitoes," said the cunning god of Kambara, "if you will give me the *kekeo*, the shellfish of Oneata." "Good," said the god of Oneata, well pleased. He returned to Oneata and gathered

3: Thompson E-5 (1933-1934) 1940 OQ6 Lau OQ6
Kambara

136 all the shellfish in a basket, which he took to Kambara and
773 presented to the god. Meanwhile the Kambara god gleefully had gathered all the mosquitoes on the island in a basket, which he gave in return for the shellfish. Only when the god of Oneata opened the basket on his own island and the swarm of mosquitoes began to bite did he realize that he had been tricked. Since that time Oneata has had mosquitoes and the people of Kambara have had the shellfish.

132 The rainy months constitute the main growing season in
241 Lau, and from December to April the harvest is gathered. Yams and taro, the staples of Fiji, do not grow on the famine
[177] isles, but tapioca, which has become the staple of the southern islands since its introduction from South America in recent times, may be cut or planted at any time of the year. Hence it conveniently supplements the seasonal crops such as sweet potato, breadfruit, Tahitian chestnut (*Inocarpus edulis*) and other tropical fruits, and provides a source of food between harvests.

136 Compensating for poor garden lands, the limestone islands
226 have calm, shallow, reef-fringed lagoons which shelter fisherfolk and their small canoes from the open sea. So plentiful is the supply of fish and shellfish in the lagoons that practically no deep sea fishing is attempted, although barracuda and other large sea fish are plentiful in Lauan waters.

225 The large sea turtle, which grows to a weight of over two
262 hundred pounds in Lau, is considered the greatest sea delicacy. No one who has chased this darting prey the length of a lagoon with a group of canoes can forget the thrill of a turtle hunt. It is one of the greatest sports in Lau. Inasmuch as turtle is food for chiefs and nobles, turtle hunting, breeding, netting, and preparation are protected by special tabus and
262 rites, and the flesh is eaten only at feasts. Pigs, the only large
231 mammals in the group, are also relished. They are of the gawky, South Sea type with funny long legs and razor backs, but of excellent flavor when steamed in the earth oven.

3: Thompson E-5 (1933-1934) 1940 OQ6 Lau OQ6
Kambara

Formerly when they were allowed free run in the villages each household owned a goodly number and pork was eaten frequently. However, since pigs must be kept in pens according to government regulation and fed daily, their number has dwindled. Now pork is rarely served except at a feast for a visiting government official or a wedding of considerable importance. While in southern Lau, I was served pork only three times.

Although shining copper-green jungle fowl and grey-blue doves abound in the forests they are rarely eaten, for the natives are forbidden by colonial regulation to possess firearms and they have not adequate means or energy to trap them. One of the few jungle fowl traps I saw on Kambara had been placed in a tree laden with bright red berries on which the fowl feed. The trapper had hopefully put a sprig of berries in the trap and could not understand why no fowl were ensnared. Each household has a few domestic fowl which must be fed regularly. Native custom does not admit the eating of chicken eggs, but the flesh adds an important source of protein to the monotonous native diet.

Great grotesque coconut crabs lurk in the limestone crevices under the palms, but they are so difficult to find that they are seldom eaten. I tasted this delicious South Sea food only once. While examining an old fortress site near the highest point on Wangava we caught sight of a giant crab, weighing at least ten pounds, sidling over the jagged rocks at the foot of a lone and aged coconut palm. The native boys pounced upon the ferocious creature and, gleefully anticipating the evening's feast, lashed it to a pole, which one of them slung over his shoulder and proudly carried back to camp.

A few scraggly pet dogs and scrawny cats and occasionally a piglet haunt the village kitchen huts and earth ovens in search of scraps of food and refuse. Dogs are not eaten today, but the natives say that in the past they were a favored dish reserved for men only.

3: Thompson E-5 (1933-1934) 1940 OQ6 Lau OQ6
Kambara

rank. Outside a village the natives often wind a piece of cloth about their heads as a protection against the sun. Hats are not worn.

For Sunday services in the mission church, and ceremonies in honor of visiting British officials on Kambara, the men tuck a clean white shirt into the *lavalava* and the women don a simple sleeveless blouse. Clothes are sewn on a few sewing machines which found their way to the islands during the prosperous days of the copra trade. Lately the natives have had some difficulty in keeping themselves clothed on account of the low price of copra which they exchange for cloth at the local store in Tokalau. Clothes are usually very ragged, especially those of the old people, and occasionally instead of trade cloth a gunny sack or a fringe of banana leaves is worn while working in the gardens.

The introduction of cloth brought a laundry problem to Kambara, an island where fresh water has always been scarce. At the present time most of the fresh water collected on Kambara and also the brackish water from the springs is used for washing clothes. Soap, bluing and heavy charcoal irons for pressing must be bought at the store. On Saturday mornings the young girls wash near the water barrels under the eaves. Beating the clothes with a stick against a board, they raise a billowing froth of rainbow-hued suds to make up for lack of water.

Considering the rough close-to-nature existence, and the lack of fresh water on these islands, I was impressed with the personal cleanliness of the Lauans. Men, women and children bathe daily in the lagoon, usually at sundown before the evening meal. This is done in spite of the danger of sharks which are common in these waters. Children are taught from babyhood to keep a keen lookout for their dark menacing forms, which are occasionally seen darting about in the lagoon right up to the shore line.

3: Thompson E-5 (1933-1934) 1940 OQ6 Lau OQ6
Kambara

137 grow if they were planted, and even on islands where under the post-Tongan system of land tenure the bush is free, the natives still know and respect ancient clan claims to bush land. Hence wild yams planted by a member of one clan would probably be unmolested by other clans.

136 A very important source of meat now neglected is the wild fowl which abounds in the jungle. Little effort would be required to teach the natives adequate trapping and snaring methods so that this food would be available even without the use of firearms.

231 Another important source of food now neglected is domestic animals, such as chickens and pigs. Fulanga, the island with the poorest food resources in Lau, is outstanding for its chicken raising. By means of regular feeding and proper housing in chicken coops, hundreds of chickens are raised for local consumption and for export to other islands in exchange for vegetable food. There is no reason why other famine islands such as Kambara, if sufficiently stimulated and encouraged, cannot follow Fulanga's example in this respect. The main fodder for both chickens and pigs is coconut meat, of which there is an over-production in Lau since the copra slump. Hence there is no problem of fodder for animals reducing the island food supply.

The main consideration in the raising of domestic animals is labor. The consumption of pigs has decreased markedly since the regulation that pigs must be kept outside the village in pens has been enforced. Under present conditions the Lauans lack the energy to feed these domestic animals. A little encouragement in breeding, and the infusion of new life into the economic system by means of ceremonial exchanges involving feasts might supply the necessary stimulus to increase production. Moreover, the government could greatly aid the natives in poultry raising by importing new stock to improve the breeds. This is even more important in regard to pigs than to chickens. The Lauan pigs are of the long

5: Thompson E-5 (1933-1934)1949 OQ6 Lau OQ6

While we lack the data to describe these two types of biotics, we do know that their development in Lau has been influenced and limited by the following major factors.[9] First, rocks are of only two types: impervious volcanic and soluble limestones. Second, most of the islands are small, isolated, and closely surrounded by open sea at least 100 fathoms deep. They are separated from the main Fiji group to the northwest by a distance of some 200 miles and from Tonga to the southeast by some 400 miles. Third, located mainly between 17 and 19 degrees[10] south latitude and in the vicinity of 179 degrees west longitude, the Lau group has a tropical climate, the mean annual temperature being estimated at about 73 degrees Fahrenheit, the humidity range from about 70 to 90 per cent. Fourth, the islands lie in the belt of the southeast trade winds which prevail during the cool, dry season from April to November. This condition is strongly reflected in reef and island contours and in rock type distributions. During the remainder of the year, the warm, wet season, the southwest monsoon blows intermittently, especially from January to March when hurricanes may be expected. Fifth, practically all of the annual precipitation, which averages about 80 inches, falls during the wet season, much of it in the form of torrential downpours which erode basins and caverns in the limestone islands, and valleys in the volcanics. Sixth, the basic ecological balances of each island developed in the absence of large land animals, including man.[11]

By the time that the first men arrived in Lau in comparatively recent times, the delicately balanced, natural ecological arrangements, characteristic of southern Lau, had attained their basic patterns. The advent of man meant much more than the intrusion of a single species, namely *Homo sapiens*, as had been the case when many ocean- or air-borne species found their way to these islands. The advent of man meant the intrusion into the group of a whole complex of exotic species of both fauna and flora carried by man during his migration by canoe eastward into the Pacific basin. Culture-historical evidence in southern Lau[12] suggests that these included the pig, the dog, and the fowl, as well as various food plants such as yam, breadfruit and banana. Man brought, furthermore, various stone and shell tools such as adzes, gouges, awls and pounders with which he could somewhat alter the face of nature; various skills, such as fire-making, horticulture, stone-cutting, house-building,

[9] Ladd and Hoffmeister, 1945; Bryan, 1948; Thompson, 1940a, 1940b.

[10] Vatoa and Ono-i-Lau lie farther to the south, and accordingly have a slightly cooler climate.

[11] According to Bryan (MSS.): "Except for birds and insects there is a poverty of native animal life in Lau. The only mammal noted was the rat. About a dozen species of waterbirds and over 28 species of land birds were encountered throughout the group. Two species of land snakes and one banded water snake were caught. Lizards of various species were abundant. The largest was the green *vokai*. Various sizes of geckos and skinks were more abundant. Land crabs, including the large 'coconut' crab and hermit crabs, were present in quantity."

[12] Thompson, 1938.

9: Bryan

Lau OQ6

131, 133, 136, 137

/Information in text on the location, topography, geology, fauna and flora of each of the forty islands in the Lau group will be found in category 13./

137 splendid forests of Nambara, Nggo, etc. First to appear after the herbs and vines are low, stunted trees of such widespread species as Hernandia peltata, Tournefortia argentea, and a Ficus with orange fruit commonly eaten by pigeons. A few of the small islands have native palms in considerable numbers. Pandanus and Casuarina appear early in the scale.

The dominant plant over much of the volcanic islands is a plume grass, Eulalia japonica, called "nasau" or "ngasau" by the natives. There are also several species of wiry ferns, including the "staghorn"; a low scrub, made up of about half a dozen widespread species of shrubs and stunted trees; and scattered Pandanus and Casuarina. The dominant littoral species are: dilo (Calophyllum inophyllum), vutu (Barringtonia speciosa), evu (Tournefortia argentea), evuevu (Hernandia peltata), nawanawa (Cordia subcordata), tatang-gia (Acacia lauriflora), veveddu (Scaevola koenigii), tavola (Terminalia litteralis), drala (Erythrina indica), etc. Besides these there are the usual Pandanus, numerous vines, and groves of coconut palms.

About 390 species of plants were collected in the outlying islands of Fiji, 233 being from Lau. This collection represents the majority of the common plants of the region.

Animal Life

● 136 Except for birds and insects there is a povety of animal life in Lau. The only mammal noted was a rat. About a dozen species of water birds and over 28 species of land birds were encountered throughout the group. Two species of land snakes and one banded water snake were caught. Lizards of various species were abundant. The largest was the green "vokai". Various sizes of geckos and skinks were more abundant. Land crabs, including the large "coconut" crab and hermit crabs were present in quantity. The insect life will form the subject of a separate report, when the extensive collection has been mounted and identified.

136 A careful record of the bird life on each of the islands was kept by Mr. Jose' G. Correia, the assistant Ornathologist. According to his notes the principal birds throughout the Lau Group are as follows:

Land Birds		Water Birds
Large Hawk		Herons, blue and white.
Small Hawk		Heron, small gray.
Pigeon, common Suva		Tern, white
Pigeon, common Samoan		Tern, sooty
Pigeon, black		Plover, Golden
Doves, common		Tatler
Dove, yellow		Lesser Frigate
Dove, ground		Platus Booby
Gallinule		Booby, red-footed
Parraquit		Turnstone, ruddy
Brown-eye		Tropic-bird, yellow bill
Sarike		
Tarbler		
Broadbill		
Honey-eater	Barn owl	
Swallow	Duck (Teal)	
Swift	Wild chicken.	
Fantail, gray		
Fantail, brown		
Kingfisher		
Yellow-eye		
Yellow-belly		
Flycatcher, sooty		
Red cap		
Rail		
Cuckoo		

133 Most of the islands are surrounded by a barrier reef, which in many cases extends several miles off shore. The majority of the islands also have fringing reefs. There are also a number of reefs, some of which completely enclose lagoons, containing no elevated land. These supply the marine biologist with a rich collecting ground. But no opportunity was allowed on this hasty land survey to study marine life.

128 In the following summary of the individual islands, the subjects will be discussed in the following order:- 1, location, 2, dimensions. 3, topography and surface, 4, harbors, anchorages and landing places, 5, water, 6, special notes on vegetation and fauna, 7, inhabitants, 8, cultivation and other occupations, 9, historic, 10, prehistoric.

A sketch map, corrected in the field, is furnished of each island.

[ONGEA ISLANDS]

13 From the latter[1] a good trail leads across the central flat to the [987] village. The bay on the south side of Ongea Levu is too shallow for vessels larger than small cutters to enter.

317 There is no fresh water other than rainwater which is caught and stored in a cement cistern at the village.

136 No wild animals other than rats, lizards and snakes occur on these islands. There is a large green lizard called "vokai" by the natives, and one (perhaps two) species of gray-brown snakes. The natives report wild goats, but neither they nor their tracks were seen..

361 All the inhabitants, about 100 in number, live in the village [161] on Ongea Levu, but they cultivate considerable areas on both Levu 241 and Ndriti. The principal products raised are manioc, sweet potato, 245 yams, taro and bananas. The coconut groves are not so extensive as the area of the islands would permit, but they apparently produce sufficient copra to supply the humble wants of the natives. 181 The people are industrious and fairly intelligent despite their 144 isolation. There is a more or less distinct Tongan cast. Wood 320 carving, mat weaving and tapa beating are carried on to some extent, 285 and numbers of canoes are cut in the thick woods. Pigs and a few 287 fowl are raised, and dogs are kept as pets. 231

[1] [i.e.—anchorage on the west side of Ongea Levu. --Analyst]

[MANGO I.]

233 [136] of about 700 head of cattle are pastured on the grasslands. A herd The hills are roamed by flocks of turkeys.

13 The east bay is of remarkable formation. It is about half a mile long by a quarter of a mile wide, nearly entirely surrounded by a ridge of limestone, and with an entrance scarcely 100 yards wide thru which the flood tide attains a velocity of 7 knots. The tide inside is about half an hour later than outside.

There is a small islet near the outer edge of the reef on the S.W.

[p.64]

13 26. **KANATHEA** is a circular island of volcanic material, 2 to 2 1/2 miles in diameter, lying 7 miles west of Vanua Mbalavu and 8 miles north of Mango. (S.17° 15', 179° 10' W.) It is surrounded by a fringing reef, and from the east side a loop of barrier reef extends about 6 miles to the N.E., enclosing a spacious lagoon. On the north [504] side there is an indentation in the shore reef within which small craft may anchor within a few hundred feet of a small wharf. The island is undulating and hilly, with several peaks of fair height, the highest (830') overlooking the N.W.shore. On the north-east rises a hill, on the S.E. side of which is a conspicuous thumb-like shaft of volcanic rock. The hills in several places rise in sheer cliffs of this material.

[312] Water is abundant, the interior being drained by several streams.

[245] The valley bottoms and more gradual slopes are thickly planted with coconut palms. The summits of the hills are partly wooded.

423 245 233 136 248 249 162 The island is privately owned and over 600 tons of copra are produced annually. 700 head of cattle are pastured and flocks of ~~[illegible]~~ turkeys roam the hills. In former times cotton and later sugar cane were successfully grown. There is no native population, all the workmen being Indians.

As bird life is carefully protected, insects are somewhat reduced in numbers. A strict quarentine is also maintained against weeds.

13

[p.66]